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Heavenly Cookies Cookbook

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Peanut Butter Bars

Ingredients

**1/2 cup melted butter
1 1/3 cup powdered sugar
1/2 teaspoon vanilla
1 cup peanut butter**

Directions

Cream all of the ingredients together then press mixture into a 9 X 13 inch pan.

Spread 6 ounces of melted chocolate chips over the top and chill for 2 hours.

Cut into squares and enjoy.

Pumpkin Nut Cookies

Ingredients

**1 cup chopped nuts
1 cup raisins
2-1/2 cups sifted flour
3 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ginger
1/2 cup soft shortening
1-1/4 cups brown sugar
2 eggs
1-1/2 cups strained pumpkin**

Directions

Cream shortening. Add sugar and eggs one at a time. Add the pumpkin. Stir in all the dry ingredients. Gradually stir in the nuts and raisins. Drop on greased cookie sheet. Bake at 400 degrees for 12 to 15 minutes.

Oatmeal Supremes

Ingredients

1 cup peanut butter
1/2 cup butter
1-1/2 cups packed brown sugar
1/2 cup granulated sugar
1-1/2 teaspoons baking powder
1/2 teaspoon baking soda
3 eggs
2 teaspoons vanilla
4 cups rolled oats
3/4 cup chopped peanuts, walnuts, or pecans
1-1/2 cups candy-coated milk chocolate pieces

Directions

In a large bowl beat the peanut butter and butter on medium to high speed with an electric mixer for 30 seconds. Add brown sugar, granulated sugar, baking powder, and the baking soda and beat until mixed. Beat in the eggs and vanilla until mixed. Stir in the rolled oats. Stir in the nuts and the candy-coated milk chocolate pieces.

For large cookies drop dough by 1/4-cup measures 4 inches apart onto ungreased cookie sheet. Bake cookies in a 350-degree F. oven for 15 minutes or until the edges are lightly browned. For small cookies drop dough by rounded teaspoons about 2 inches apart on an ungreased cookie sheet. Bake cookies in a 350° F oven about 10 minutes or until edges are lightly browned. Cool 1 minute on the cookie sheet then transfer cookies to wire racks to cool.

Heavenly Sugar Cookies

Ingredients

3/4 cup sugar
10 tablespoons butter (softened)
1 teaspoon baking powder
1/2 teaspoon salt
2 tablespoons milk
2 teaspoons vanilla extract
1 large egg
2 cups all-purpose flour
Frosting of your choice
Clear nylon fishing line (optional)

Directions

In a large mixing bowl, beat sugar, butter, baking powder, and salt with an electric mixer at low speed until blended. Increase speed to high and beat until light and fluffy. Reduce speed to low and add milk, vanilla extract, and egg then beat until blended. Don't worry if mixture looks curdled.

Stir in flour until blended. Shape dough into 2 balls, flatten each slightly. Wrap each with plastic wrap and refrigerate for 1 hour or until dough is easy to handle.

Preheat oven to 350 degrees F. On a lightly floured surface, with floured rolling pin, roll 1 piece of dough 1/8 inch thick, keeping remaining dough refrigerated. With floured 3- to 4-inch assorted cookie cutters, cut dough into as many cookies as possible, reserve trimmings. Place cookies, about 1 inch apart, on 2 ungreased large cookie sheets. Roll trimmings and cut out more cookies.

(Optional) With a toothpick make 1 or 2 holes in top of each cookie for hanging on wreath or tree later.

Bake cookies 12 to 15 minutes until golden around edges, rotating cookie sheets between upper and lower racks halfway through baking time if you have used both upper and lower oven racks. Remove cookies to wire racks to cool. Repeat with remaining dough.

When cookies are cool, prepare frosting and use to decorate cookies as desired. Set cookies aside to allow frosting to dry completely, at least 1 hour. If not using right away, store in tightly covered container.

For wreath or tree decoration, tie nylon fishing line through hole in each cookie to make a loop for hanging.

Raisin Walnut Bars

Ingredients

**1 cup chopped raisins
1/2 cup raspberry or plum jam
2 eggs
3/4 cup packed brown sugar
1/4 cup all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped walnuts
1 teaspoon grated orange peel
1 teaspoon vanilla
powdered sugar**

Directions

Prepare shortbread: combine 1-1/4 cups flour, 1/3 cup granulated sugar and 1/2 cup butter. Blend to fine crumbs. Press firmly into bottom of greased 8 inch square pan. Bake at 350 degrees about 25 minutes or until lightly browned. Mix raisins & jam. Spread over the shortbread. Beat eggs with brown sugar, flour, baking powder and salt. Stir in the walnuts, orange peel and vanilla. Pour mixture over top. Return pan to oven. Bake 35 to 40 minutes until top is browned and springs back when punched. Cool in pan. Sift with powdered sugar. Cut into bars.

Crunchy Oatmeal Cookies

Ingredients

1 1/2 cups uncooked quick-cooking oats
1 cup flaked coconut
1 cup all-purpose flour
1 cup light brown sugar (packed)
2/3 cup butter flavored shortening
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
2 large eggs
2 cups oven-toasted rice cereal

Directions

Preheat oven to 350 degrees F. In a large mixing bowl, with electric mixer at low speed, beat the oats, coconut, flour, brown sugar, shortening, baking soda, baking powder, salt, and eggs until well blended, occasionally scraping bowl with rubber spatula. Stir in cereal with wooden spoon.

Grease 2 large cookie sheets. Drop dough by heaping tablespoons, about 2 inches apart, onto cookie sheets. Pat cookies into 2-inch rounds.

Bake cookies 10 to 12 minutes or until golden, rotating cookie sheets between upper and lower racks halfway through baking time. Allow cookies to cool slightly on cookie sheets then move cookies to wire racks to cool completely.

Overnight Cookies

Ingredients

**2 egg whites
3/4 cup sugar
1 cup semi sweet or milk chocolate morsels
1 cup pecans
1 teaspoon vanilla flavoring**

Directions

Preheat oven to 350 degrees. Beat egg whites to foamy soft peaks. Very gradually add sugar and beat until stiff peaks. Stir in the chocolate morsels and pecans. Drop by spoonfuls onto foil lined cookie sheets. Place in oven then turn oven off leaving cookies inside. By morning they will be done.

Snickers-doodles

Ingredients

**1 cup Butter or margarine
1 3/4 cup Flour, all-purpose
3/4 cup Brown sugar; packed
2 cup Uncooked oats
3/4 cup Sugar
2 teaspoon Cinnamon
1 tablespoon Sugar
1 teaspoon Baking soda
2 Eggs
1/2 teaspoon Salt; (optional)**

Directions

Heat oven to 375. Grease cookie sheet. In a mixing large bowl, beat together butter, brown sugar and 3/4 cup granulated sugar until light and fluffy. Add eggs then mix well. In a medium mixing bowl, combine the flour, oats, 1 teaspoon of the cinnamon, soda and salt. Add to sugar mixture then mix well.

Drop by rounded teaspoonfuls onto prepared cookie sheet. In small bowl, combine remaining 1 tablespoon of sugar and 1 teaspoon of cinnamon. Sprinkle lightly over each cookie. Bake 8-10 minutes. Cool 1 minute on cookie sheet before removing to wire cooling rack.

HO HO HO Christmas Cookies

Ingredients

**1 cup butter
1/2 cup sugar
1 egg, unbeaten
2 teaspoon vanilla
3 cups sifted flour
1/2 teaspoon baking powder
1/8 teaspoon salt**

Directions

Cream butter and sugar together thoroughly. Add egg and vanilla then mix well. Gradually stir in sifted dry ingredients until well blended. Chill to make the dough easier to handle. Roll small amounts of dough 1/8-inch thick on a floured board. Shape with cookie cutters as desired. Bake on ungreased cookie sheet at 350 degrees about 10 to 12 minutes or until slightly browned.

Decorate by your favorite method.

Sugar Cookies

Ingredients

**1/2 cup margarine
1 cup sugar
2 teaspoons cream of tarter
1 egg
1 teaspoon lemon flavoring
1/2 cup milk
1 teaspoon baking soda dissolved in milk
3 1/2 cups all purpose flour sifted**

Directions

Sift dry ingredients together. Cream shortening and add sugar, egg and mix until light and fluffy. Add dry ingredients alternately with milk to sugar mixture. Bake for 10 minutes in a 400-degree oven.

Decorate with icing or by using sprinkles if desired.

Vanilla Wafer Cookies

Ingredients

**1 cup butter
3/4 cup sugar
1 egg
1 teaspoon vanilla
1 tablespoon cold water
2 cups sifted flour
1 teaspoon baking powder
pinch of salt**

Directions

**Cream butter and sugar then add egg, vanilla and water.
Sift dry ingredients and add into mixture. Mix
Roll into two balls and freeze.
Slice and bake in a 375 degree oven for 15-20 minutes.**

Spritz Cookies

Ingredients

**2 cup Sifted all-purpose flour
2 egg yolks
1 teaspoon almond extract
3/4 cup sugar
1 cup butter**

Directions

**Sift together flour and sugar in large bowl. Make a well in center and into this drop egg yolks, butter and extract.
Mix into a smooth dough with fingertips. Force dough through cookie press onto ungreased cookie sheets into shapes. Decorate with your favorite candy sprinkles
Bake in moderate oven (375) for 8 to 10 minutes.**

Almond Lace Cookies

These cookies are made from a thin batter and can be molded while they are still hot into cups, or boats. Fill with mousse, fresh fruit, or whatever your heart delights.

Ingredients

2 cups blanched almonds
1/2 cup granulated sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 cup unsalted butter
1 2/3 tablespoons. whole milk

Directions

With a food processor, blend together the almonds, sugar, flour and salt into a fine meal. Scrape down the sides of the bowl as needed. Melt the butter and stir in the milk. Add this to the food processor and then blend until thoroughly combined. Resulting dough will be fairly mealy. Cover and refrigerate for a couple of hours or a full day.

Preheat oven to 300° F. Scoop tightly packed teaspoonfuls of dough onto a sheet of parchment, about 4-6 inches apart. Top with another piece of parchment and press the cookies flat with the bottom of a small pan.

Use a rolling pin to flatten the cookies until they are almost paper-thin. Place the cookies with parchment paper still on top and bottom onto a baking sheet and bake for about 15 minutes until golden brown.

Remove the cookies from the oven. Working quickly so the cookies do not harden, lift each cookie and place in or on a mold for shaping. If the cookies cool before you mold them, try warming them again in the oven (15-30 seconds) to soften. For bowls, you can use upside-down spice jars. Set a cookie on the base and press the edges down gently to form a bowl. For taco/boat shapes, place the cookie over a rolling pin or cardboard tube. After shaping let the cookie cool completely before removing from the mold.

Now the cookies are ready to fill with your choice of dessert.

Famous Toffee Squares

Ingredients

**1 cup softened margarine
1 cup brown sugar
1 egg yolk
1 teaspoon vanilla
2 cups flour mixed with 1/4 teaspoon salt
1 package Nestle Milk Chocolate chips
1/2 cup finely chopped pecans**

Ingredients

**Cream margarine, add brown sugar then the egg yolk and vanilla. Mix well.
Add the flour and salt. Mix well. Batter will be stiff. Spread batter onto a
large cookie sheet (with sides) that is lightly buttered. Bake in a 350 degree
oven for 20 minutes or until done. Melt chocolate in the microwave
according to package directions and then spoon over the hot cookie
dough. Sprinkle with pecans and cut into squares when cool.**

Butterballs

Ingredients

**1 cup softened butter
1/2 cup 10x confectioners sugar
2-1/4 cups sifted flour
1/4 teaspoon salt
1 teaspoon vanilla
3/4 cup walnuts**

Directions

Cream butter & sugar then add vanilla. Set aside. Mix all the dry ingredients and add to the butter mixture. Mix well. Shape dough into balls about 1 inch in diameter. Bake in a 400 degree oven for 12-15 minutes or until slightly brown. Put 10x confections sugar into a bowl and roll the warm cookies. Place on wax paper to cool.

Gingerbread Men Cookies

Ingredients

**2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 pinch salt
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch ground allspice
1/4 cup unsalted butter, soft
1/2 cup dark brown sugar, packed
1 large whole egg
1/4 cup dark molasses
1 1/2 teaspoon vanilla extract
1 cup raisins**

Directions

In a mixing bowl, combine the flour, baking powder, baking soda, salt, ginger, cinnamon, clove and allspice; set aside. Using an electric mixer, blend the butter, sugar, and egg until light and fluffy. Blend in molasses and vanilla.

In several separate stages, gradually blend in the flour mixture. Scrape the sides of the bowl using a rubber spatula after each addition. Divide the dough in half then wrap in plastic and refrigerate for 2 hours.

Preheat the oven to 375 degrees F. Roll out the dough on a lightly floured board until a 1/4-inch thick. When rolling, lift then turn the dough often, scattering the surface lightly with flour to keep the dough from sticking.

Cut out the cookies with your favorite cookie cutter. Using a spatula, transfer cookies to a lightly greased baking sheet, spacing cookies about 1 1/2-inches apart. Gently press raisins into cookies to make the eyes and buttons. Bake the cookies until golden brown and the edges are slightly dark, about 7-10 minutes. Transfer cookies to wire racks to cool.

If desired decorate the cooled cookies with Icing.

Crescent Cookies

Ingredients

**1 cup butter
2 cups all-purpose flour
1 cup nuts
1/4 cup powdered sugar
1 teaspoon vanilla**

Directions

Cream butter then add flour, nuts, powdered sugar, and vanilla. Shape the dough into crescents. Bake in a 250 degree oven for 1 hour. Roll in powdered sugar while still hot.

These cookies are a favorite for parties and socials or for just relaxing at home when you need a break.

Double Chocolate Chip Cookies

Ingredients

**1-1/3 cups semi-sweet chocolate chips
1-1/3 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup margarine
3/4 cup granulated sugar
3/4 cup firmly packed light brown sugar
2 eggs
1/2 teaspoon vanilla extract
1-1/2 cups chopped walnuts**

Directions

Melt 1/3 cup chocolate and set aside.

**In a medium bowl, combine the flour, cocoa powder, baking soda and salt.
Set this aside also.**

In large mixing bowl, with electric mixer, beat margarine and sugars for three minutes until light and fluffy. Beat in the eggs one at a time, beating well after each addition. Beat in reserved melted chocolate and vanilla until blended, scraping the sides of the bowl occasionally. With the mixer on low, beat in flour mixture. Stir in walnuts and remaining 1 cup chocolate. Wrap dough in plastic wrap and freeze for one hour or until firm.

Preheat oven to 375°F. On an ungreased baking sheets, drop dough by level tablespoons, 2 inches apart.

Bake 9 minutes or until just set on top. Cool for one minute then transfer to wire rack and cool completely.

Ginger Cookies

Ingredients

**3/4 cup shortening
4 tablespoons molasses
1 cup sugar
1 egg
2 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cinnamon
2 cups flour**

Directions

Cream shortening and sugar. Beat in egg and molasses. Add soda, ginger, cinnamon, and flour then mix well. Roll into balls the size of walnuts. Dip in granulated sugar. Place on ungreased cookie sheet and press down with fork. Bake in a 350 degree oven for 8 minutes.

Chocolate Crinkle Cookies

Ingredients

**1/2 cup vegetable oil
4 chocolate squares, - unsweetened and melted
2 cup Sugar
4 Eggs
2 teaspoon vanilla extract
2 cup sifted flour
2 teaspoon baking powder
1/2 teaspoon salt
1 cup crushed nuts
1 cup confectioners' sugar**

Directions

Combine oil, chocolate, and the sugar. Add eggs one at a time, beating well after each addition. Add vanilla. Stir flour, baking powder and salt into the oil mixture. Add nuts.

Chill for several hours.

Roll dough into balls by teaspoonfuls. Roll into confectioners' sugar. Place 2 inches apart on greased baking sheet. Bake in a 350-degree oven for 10 to 12 minutes. Don't over bake.

Old Fashioned Coconut-Macadamia Nut Cookies

Ingredients

**1 cup all-purpose flour
1 cup regular oats
1 cup brown sugar (firmly packed)
1/3 cup golden raisins
1/3 cup flaked sweetened coconut
1/4 cup chopped macadamia nuts
1/2 teaspoon baking soda
1/4 cup butter, melted
3 tablespoons water
2 tablespoons honey
Cooking spray**

Directions

Preheat oven to 325 degrees.

Lightly spoon flour into a dry measuring cup and level with a knife. Combine flour, oats, brown sugar, raisins, coconut, nuts and baking powder. Combine butter, water, and honey, stirring well to combine. Add the butter mixture to flour mixture, stirring until well blended. Drop by level tablespoons 2 inches apart onto baking sheets coated with cooking spray. Bake in a 325 degree oven for 10 minutes or until almost set. Cool on pan 2 to 3 minutes or until firm. Remove cookies from the pan, and cool completely on wire racks.

Ginger Cookies Extraordinaire

Ingredients

**1 egg
1 cup sugar
3/4 cup shortening or butter flavor shortening
1 teaspoon ginger
1 teaspoon cinnamon
4 tablespoons dark molasses
1/4 teaspoon salt
2 cup flour
2 1/2 teaspoon soda**

Directions

Mix the egg, sugar, shortening, spices and molasses then stir in flour and soda. Add more flour if dough seems too soft. (Working with the dough chilled is a lot easier.) Form dough into small balls. Roll in sugar, but do not flatten. Bake in a 350-375 degree oven for 10 - 12 min. Cookies will puff up. Take out just before they start to flatten again. Frost with powdered sugar frosting while still warm.

Oatmeal Raisin Cookies

Ingredients

**1/2 cup raisins
1/2 cup dark brown sugar
1/2 cup honey
1/2 cup unsalted butter
1/4 teaspoon vanilla extract
1 large egg
1 1/4 cups quick cooking oats
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt**

Directions

Preheat oven to 350 degrees F. Place raisins in small bowl and cover with hot water. Set aside until ready to use.

Combine sugar, honey, butter, and vanilla in a large bowl. Cream with an electric mixer at medium speed until light and fluffy. (About 6 minutes.)

Add egg and beat until well-blended.

Using a wooden spoon, gently fold oats, flour, baking soda and salt into sugar mixture. Drain raisins and pat them dry with paper towels and gently fold them into batter. Transfer batter to refrigerator and chill at least 15 to 20 minutes.

Drop by rounded tablespoons at least 2 inches apart onto lightly greased baking sheets. Bake until golden-brown and almost set, about 12 minutes.

Remove from oven and let stand on baking sheet until firm, about 4 minutes. Remove cookies from pan and serve immediately, or store in an airtight container.

Jumbles

Ingredients

**1/2 cup shortening
1 cup brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla
1 cup canned milk
2-3/4 cups flour
1/2 teaspoon soda
1 teaspoon salt
nuts
1 package chocolate chips**

For Icing

**2 Tablespoons butter
2 cups confectioners sugar
1/4 cup canned milk**

Directions

Mix together 1/2 cup shortening, 1 cup brown sugar, 1/2 cup white sugar, 2 eggs and 1 teaspoon vanilla. Stir in 1 cup canned milk, Mix. Add 2-3/4 cups flour, 1/2 teaspoon soda, 1 teaspoon salt, nuts and 1 package chocolate chips. Bake in a 375 degree oven for 10 minutes.

For the Icing: Heat 2 tablespoons butter and add 2 cups confectioners sugar and 1/4 cup canned milk. Mix well and ice cookies while they are still warm.

Nutty Nut Balls

Ingredients

**1 cup of butter
1/4 cup of powdered sugar
2 tablespoons of evaporated milk
1 teaspoon of vanilla
2 cups of sifted flour
2 cups coarsely chopped walnuts
powdered sugar**

Directions

Cream butter, then add powdered sugar, evaporated milk, vanilla and the sifted flour. Next, stir in 2 cups of coarsely chopped walnuts. Roll dough into small balls. Place them on a cookie sheet and bake them in a 375 degree oven for 30 minutes. When they are almost cool, roll the balls in powdered sugar.

Chocolate Christmas Treats

Ingredients

**2 cup flour
3/4 cup cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
2/3 cup white sugar
2/3 cup light brown sugar, packed
1 teaspoon vanilla
2 eggs
2 - 12 oz packages chocolate chips
3/4 cup chopped pecans**

Directions

Preheat oven to 350F.

In a small mixing bowl, combine the flour, cocoa, soda, and salt then set the mixture aside.

In a large mixing bowl, cream butter with sugars, vanilla, and then add eggs.

Mix flour mixture with butter mixture. Add the chocolate and pecans.

Bake on an ungreased cookie sheet for 9 to 12 minutes.

Peanut Blossoms Surprise

Ingredients

**1-3/4 cups regular flour
1/2 cup white sugar
1/2 cup peanut butter
1 teaspoon vanilla
1 teaspoon soda
1/2 cup brown sugar
1 egg
1/2 teaspoon salt
1/2 cup shortening
2 Tablespoons milk
1 package chocolate kisses**

Directions

Combine all ingredients except the chocolate. With an electric mixer mix on low speed until dough will form into balls. Shape into small balls Place on ungreased cookie sheet and bake for 10 minutes in a 375 degree oven. Top with a chocolate morsel or kiss when removed from the oven.

Thumbprints

Ingredients

**1 cup margarine, softened
1/2 cup firmly packed brown sugar
1 whole egg or egg white
1 teaspoon vanilla
1 1/2 cup quick or old-fashioned rolled oats
1 1/2 cup all purpose flour
1 cup finely chopped nuts
1/3 cup jelly or preserves**

Directions

Heat oven to 350°F. Beat margarine and sugar in large mixing bowl until fluffy. Beat in egg and vanilla. Add oats and flour then mix well. Shape into 1 inch balls and roll in chopped nuts. Place 2 inches apart on an ungreased cookie sheet. Make indentation in center of each ball with thumb. Fill each thumbprint with 1/4 teaspoon jelly or preserves. Bake 12-15 minutes or until light golden brown. Cool completely on a wire rack.

Snow Peaks

Ingredients

**3 egg whites
1/4 teaspoon cream of tartar
3/4 cup sugar
1/2 teaspoon vanilla extract
1 cup semi-sweet chocolate chips
2 white chocolate baking bars (chopped) (2 oz.)**

Directions

Preheat oven to 200°F. Line baking sheets with parchment paper. In large mixing bowl, combine egg whites and cream of tartar. Beat at the highest speed with an electric mixer until mixture is frothy. Add sugar a tablespoon at a time, beating well after each addition. Beat until stiff peaks form. Add the vanilla then beat 1 minute. Fold in chocolate chips. Drop mixture by teaspoonfuls, inch apart, on prepared baking sheets. Bake 2 hours or until meringues are thoroughly dry to touch but not browned, rotating baking sheets halfway through baking. Turn off heat. Leave in closed oven 3-4 hours or until completely dry. Remove from oven. Cool completely. Carefully remove from parchment paper.

Melt white chocolate in top of double boiler over hot, but not boiling water. Stir constantly until chocolate melts. Dip top of each cookie into melted chocolate then place on waxed paper to dry.

Rum Balls

Ingredients

**1 cup crushed vanilla wafers
1 cup powdered sugar
1 cup chopped nuts
2 tablespoon cocoa
2 tablespoon light corn syrup
1/4 cup rum or 1/4 c milk and 1 teaspoon rum extract
Finely chopped nuts**

Directions

Mix together the vanilla wafers, sugar, nuts, and cocoa. Add the corn syrup and rum or milk and rum extract. Mix well.

Shape into 1 inch balls. Roll in the finely chopped nuts.

Heart Shaped Valentine Cookies

Ingredients

**3/4 cup butter or margarine, softened
3/4 cup honey
1/4 tsp almond extract
2-1/2 cups flour
1/2 cup finely chopped almonds**

Directions

Beat the butter, honey and almond extract with an electric mixer until mixture is light and fluffy. Add flour, a cup at a time, beating well after each addition. Mix in the almonds. Shape 1/2-cup portions of dough into heart shapes, no thicker than 1/2-inch, on ungreased baking sheet. Decorate with sprinkles or candies. Bake in a 300 °F oven for 25 to 30 minutes or until edges brown. Cool 5 minutes and remove from pan.

This recipe will make 4 large cookies.

Tea Cookies

Ingredients

1 cup softened butter
1/2 cup powdered sugar
1 1/2 teaspoon vanilla extract
2 cup flour
1 dash salt
1 dash baking powder
3/4 cup finely chopped pecans,
powdered sugar for dusting

Directions

In a medium sized mixing bowl, beat the butter and powdered sugar until smooth and creamy. Add vanilla. Blend together flour, salt and the dash of baking powder. Add flour and mix in with the butter-mix, blend well. Add the chopped nuts and combine well again. Roll the dough out into two balls. Wrap in plastic wrap and chill for at least 1 hour. Flatten dough out and cut into 16 equal sized pieces.

Shape into marble sized balls. Place on ungreased cookie sheets.

Bake at 375-400 degrees F for 10-12 minutes until firm. Don't let them brown. Bake each set separately.

While still warm roll into powdered sugar. Let cool and roll in the sugar again.

Praline Cookie Delights

Ingredients

**1/2 cup margarine
1/2 teaspoon vanilla
2/3 cup dark brown sugar, firmly packed
1 unbeaten egg
1 cup sifted all purpose flour
1/8 teaspoon cream of tartar
1/2 cup chopped pecans**

Directions

Let margarine soften in mixing bowl. Add the vanilla, brown sugar and egg then beat until smooth. Sift flour with cream of tartar then add to first mixture along with nuts; mix well. Measure out level teaspoons of dough on greased baking sheets. Bake at 325 degrees F. for 12-15 minutes. Remove while hot.

Supreme Chocolate Cream Cheese Squares

Ingredients

8 ounce cream cheese (softened)
3 eggs
1 box confectioners sugar
1/2 teaspoon vanilla extract
1 box chocolate cake mix
1 egg
1 stick margarine (melted)

Directions

In small mixing bowl mix the cream cheese, 3 eggs, confectioners sugar, and vanilla extract.

In large mixing bowl mix the chocolate cake mix, 1 egg and 1 stick of melted margarine.

Mix well and press into a greased 9x13x2" baking pan using a piece of wax paper over the mixture to allow for easier spreading. Pour mixture from small bowl over mix in pan. Bake in a 300 degree F. oven for 45-55 minutes. Cool and cut into squares.

Best Ever Christmas Cookies

Ingredients

**1 cup butter
3/4 cup sugar
3 egg yolks
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 1/2 cups flour, divided**

Directions

**Preheat oven to 375 degrees.
Cream butter and sugar thoroughly. Add well-beaten egg yolks and vanilla
and almond extracts.
Mix in half of flour, then turn on a floured board and knead in the remaining
half of the flour.
Roll out and cut with Christmas cookie cutters.
Place on greased baking sheet and bake for 10 to 12 minutes watching
cookies very carefully.**

**Decorate with
colored sugar crystals, nuts, candied cherries or your favorite topping**

No Bake Cookies

Ingredients

**1/4 cup milk
1/4 cup sugar
1/4 cup butter
1/4 cup peanut butter
1/2 tablespoon dry cocoa
1-1/2 cup quick cooking oats
1/2 teaspoon vanilla**

Directions

In saucepan boil the milk, sugar, butter, peanut butter, and cocoa for 1 minute. Stir in oatmeal and vanilla then drop by spoonfuls onto wax paper. Cool until firm.

Madeleine Cinnamon Delights

Ingredients

2 eggs
1 cup white sugar
1 cup white flour
1/8 teaspoon ground nutmeg
3/4 cup butter melted and cooled
1/2 teaspoon almond extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven 350°. Spray pan with a nonstick spray. In double boiler, heat eggs and sugar, stirring constantly, whipping in as much air as possible.

Remove from heat and let cool.

Stir in flour and add remaining ingredients.

Fill Madeleine molds with a generous amount of batter without spreading it out. Bake until lightly browned (approximately 15 minutes). Cool one minute, remove to rack and cool. Dip in chocolate or sprinkle with powdered sugar or powdered cinnamon sugar.

Pecan Balls

Ingredients

**2 cup flour; sifted
1/4 cup sugar
1/2 teaspoon salt
1 cup butter
2 ts Vanilla
2 c Pecans; finely chopped
Powdered sugar**

Directions

Preheat oven to 325 Degrees.

**Combine the flour, sugar, and salt. Add the butter and vanilla. Add the pecans then mix well.
Shape into 1inch balls. Bake on an ungreased cookie sheet for 25 minutes.
Roll in powdered sugar while warm.**

Heavenly Peanut-Brittle Cookies

Ingredients

1 cup creamy peanut butter
1/2 cup margarine or butter (softened)
1/2 cup packed light brown sugar
1/4 cup sugar
1 teaspoon baking soda
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 large egg
1 cup all-purpose flour
1/2 pound peanut-brittle candy, coarsely chopped

Directions

In large mixing bowl, beat first 8 ingredients until blended with electric mixer at medium speed. Scraping bowl with rubber spatula occasionally.

Reduce mixer speed to low. Add flour and beat just until blended. Preheat oven to 350 degrees F. Drop dough by heaping tablespoons, about 2 inches apart, on 2 large ungreased cookie sheets. Top cookie dough with chopped peanut-brittle pieces, gently pressing peanut brittle halfway into dough.

Place cookie sheets on 2 oven racks. Bake cookies 15 to 20 minutes or until lightly browned, rotating cookie sheets between upper and lower racks halfway through the baking time. Cool 2 minutes on cookie sheets on wire racks then with pancake turner, remove cookies to wire racks to cool completely.

Angelic Banana Oatmeal Cookies

With Delicious Banana Frosting

Ingredients

3/4 cup butter flavored shortening or margarine
1 cup firmly packed brown sugar
1 egg
1 cup mashed ripe bananas (2 to 3 medium)
1 3/4 cups quick oats
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon baking soda
1/4 teaspoon nutmeg
1/2 cup coarsely chopped walnuts or raisins

Frosting (Optional):

2 tablespoons butter flavored shortening or margarine
1/4 cup very ripe mashed banana
1 teaspoon lemon juice
2 cups icing sugar
finely chopped walnuts

Directions

Heat oven to 350°F. Grease baking sheet and set aside.
Cream 3/4 cup butter flavor shortening and the brown sugar in large bowl using an electric mixer at medium speed until mixture is well blended. Beat in the egg. Add 1 cup very ripe mashed bananas. Mix until creamy.
Combine the oats, flour, salt, cinnamon, baking soda and nutmeg then stir into creamed mixture. Mix in 1/2 cup nuts. Drop 2 level measuring tablespoonfuls of dough into a mound to form each cookie. Place 2 inches apart on baking sheet.
Bake in a 350°F. oven for 15 to 17 minutes. Cool one minute on baking sheet then remove to cooling rack and cool completely.

For frosting, cream 2 tablespoons butter flavor shortening 1/4 cup very ripe mashed bananas and lemon juice. Add icing sugar. Beat until smooth.
Frost cooled cookies. Sprinkle with finely chopped nuts, if desired.

ABOUT THE AUTHOR

Janette Dixon has been writing for several years. She is a freelance cooking columnist and her articles have appeared in many national magazines. She specializes in cookbooks and poetry but when asked in interviews what she likes to write best her answer is romantic fiction.

Janette will have several books out this year from DiskUs Publishing as well as several other online publishers so keep watching for her new releases.

Visit Janette's website at <http://www.maysmall.com/janette.htm>

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